Swan
designed for life
Swan
HIGH
LOW
OFF
AUTO
Slow cooker
All models
Help line 0333 220 6050
v4.0

IMPORTANT INFORMATION - RETAIN FOR FUTURE USE

When using any electrical appliance, basic safety precautions should always be followed including the following:

- Always ensure that the voltage on the rating label corresponds to the mains voltage in your home
- Incorrect operation and improper use can damage the appliance and cause injury to the user.
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by the manufacturer or qualified person in order to avoid an electrical hazard.
- Do not use the appliance if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorised service agent.
- Never immerse the unit in water or any other liquid for cleaning purposes.
- Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always unplug the unit when not in use, before cleaning or when adding or removing parts.

- The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
- Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
- Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.
- Do not use the appliance on a gas or electric cooking top or over or near an open flame.
- Use of an extension cord with this appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of extension cord, appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.
- This appliance is not suitable for outdoor use. Do not use the appliance for anything other than its intended use.
- Do not carry the appliance by the power cord.
- Do not leave the appliance unattended during use. Always unplug the unit when not in use or before cleaning.
- Always operate the appliance on a smooth, even, stable surface. Do not place the unit on a hot surface.
- Ensure that the unit is switched off after use.
- The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or

for repairs carried out by unauthorised personnel.

- In case of technical problems, switch off the product and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment or repair. Always insist on the use of original spare parts. Failure to comply with the above mentions precautions and instructions, could affect the safe operation of this product.
- Your appliance must never be switched on through an external timer or any kind of separate remote control system.
- WARNING: Take care when handling the lid. Even though it is made from toughened safety glass, it can still break if not handled carefully.
- WARNING: The ceramic pot is not suitable for microwave cooking or for using on a hob, although it is safe to use in a regular oven.

IMPORTANT INFORMATION - RETAIN FOR FUTURE USE

CAUTION: Surfaces become hot during use

CAUTION: PLEASE ENSURE YOUR WORK TOP IS ABLE TO WITHSTAND A TEMPERATURE OF AT LEAST 60 DEGREES CENTIGRADE FOR EXTENDED PERIODS. IF IN DOUBT, MOUNT THE SLOW COOKER ON A SUITABLE WOODEN PLINTH.

HOW TO USE

Before first use

Place the slow cooker on a flat, dry surface. Remove any promotional labels or stickers. Remove the ceramic pot and glass lid. Wash both in hot soapy, water with a mild household detergent. Rinse and dry thoroughly. Do not use harsh abrasives or chemicals.

Step1. Position the removable ceramic pot in the base of slow cooker. Place the prepared food into the ceramic pot. Place the glass lid on the unit, centring it for best results. **NOTE: The lid is not meant to be an exact fit. There needs to be sufficient gaps for steam to escape without the lid rattling.**

Step2. With the temperature control dial turned to the OFF position, plug the slow cooker into a 230V power outlet.

Step3. Select the desired temperature setting by turning the temperature control dial to the desired setting.

LOW, HIGH OR AUTO SETTING

Step4. When the cooking is completed, turn the temperature control dial to the OFF position. Switch off at the power outlet. Carefully remove the ceramic pot from the slow cooker base.

NOTE! Always use oven mitts when removing the ceramic pot containing hot liquids. Do not place the heated ceramic pot on any surface affected by heat.

Step5. Allow the slow cooker enough time to cool completely, before cleaning and storing away.

TIPS:
The slow cooker has been developed with a wrap-around side element, concealed in the unit. This element provides the low, even temperature that makes lengthy cooking times possible. As a result of the wrap-round element, food will not stick to the base of liner despite the long cooking time, and the need to stir the food is almost unnecessary. As food cooks just below boiling point, very little steam is given off and there is next to no evaporation, all of which provides flavourful, tender and moist result.

There are three settings to choose from and most foods can be cooked successfully by any one of these settings.

LOW SETTING
The LOW heat settings gently simmers food for an extended period of time without overcooking or burning. No stirring is required when using this setting. Ideal for vegetable dishes and reheating. Typically, cooking temperatures on LOW are around 75-80C. Cooking times around 8-10 hours

NOTE: When using the Low setting to cook meat dishes, the meat should be browned first.

HIGH SETTING
The HIGH heat setting is used when baking, cooking dried beans or pulses and will cook food in half the time required for the LOW heat setting. As food will boil when cooked on the HIGH heat setting, it may be necessary to add extra liquid, depending on the recipe and the amount of time in which it is cooked. Occasional stirring of stews and casseroles will improve the flavour distribution. Food should be monitored when using the high setting, just like cooking in a pot with a lid on. Typical cooking temperature on HIGH setting is around 85-90 degrees C, although some small pockets of boiling may be observed.

AUTO SETTING
On this setting, the slow cooker will cook on the HIGH setting at first, then switch to LOW setting for the remainder of the cooking time. This is the most used setting on slow cookers.

KEEP WARM SETTING (certain models only)
This setting to be used to keep the food from going cold should your diners be delayed. If your model doesn't have the KEEP WARM SETTING, use the LOW setting.

Guide To Slow Cooking

In years gone by, food was cooked in large pots and allowed to simmer for hours, providing meals that were full of flavour, moist and tender. The slow cooker is designed to produced the same result, while leaving you the time to do other things, making it perfect for the today's busy lifestyles.

As most food is cooked over a period of 6-9 hours, it can be prepared in advance the evening before, refrigerated in the removable ceramic pot, placed in the slow cooker and switched on in the morning and left to cook all day. When you arrive home a delicious, hot meal will await you. The guide below will help simplify the process of slow cooking, allowing you to obtain ultimate satisfaction from your slow cooker.

It's all in the timing
Always allow sufficient time for the food to cook, It is almost impossible to overcook in the slow cooker, particularly when using the LOW or AUTO setting. Most recipes can be cooked on any one of the temperature settings; however the cooking times will vary accordingly. Each recipe will give specific instructions, indicating the appropriate temperature setting accompanied by the suggested cooking times to use.

Adapting cooking times
Your favourite traditional recipes can be adapted easily, by halving the amount of the liquid and increasing the cooking time considerably. See the guide that follows for the suggested cooking times and settings when adjusting favourite recipes. Rough guide:

Traditional recipe time: 15-30 minutes = 4-6 hours on LOW
Traditional recipe time: 60 minutes = 6-8hours on LOW/AUTO heat settings

All food should be cooked with the glass lid in place. Each time the lid is lifted, both the heat and moisture are diminished. Cooking times should be adjusted to accom-

modate this factor.

Liquid amounts

When food is cooking in your slow cooker, very little moisture boils away. To compensate for this, it is advisable to halve the liquid content of traditional recipes. However, if after cooking, the liquid content is excessive remove the lid and operate the slow cooker on the HIGH heat setting for 30-45 minutes or until the liquid reduce by the desirable amount.

Stirring the food

Little or no stirring is required when using the LOW or AUTO setting. When using the HIGH heat setting, stir regularly ensure even flavour distribution.

CLEANING

Before cleaning your slow cooker, always ensure that the temperature control dial is in the OFF position and the unit is disconnected from the power point. ALWAYS ALLOW THE UNIT TO COOL BEFORE CLEANING.

Remove the ceramic pot and glass lid and wash in hot, soapy water, using a mild household detergent. Rinse and dry thoroughly. To soften stubborn, cooked on foods fill the ceramic pot with warm, soapy water and allow soaking, remove by lightly scrubbing with a nylon kitchen brush.

The ceramic pot and glass lid can also be washed in the dishwater, however care should be taken not to chip or crack the ceramic pot or lid.

The body of the unit should be wiped over with a soft damp sponge and warm soapy water. Do not immerse base in water.

SPARES

When ordering spare parts, please use the following references:
6.5 litre models: SF17030N-01 Glass lid, SF17030N-02 Ceramic pot
3.5 litre models: SF17020N-01: Glass lid, SF17020N-02: Ceramic pot
1.5 litre models: SF17010N-01 Glass lid, SF17010N-02 Ceramic pot

WARRANTY

This product is guaranteed for 2 years from the date of original purchase. If any defect arises due to faulty materials of workmanship the faulty products must be returned to the place of purchase. Refunds or replacement is at the discretion of the store.

The following conditions apply:

- The product must be returned to the retailer with proof of purchase.
- The product must be installed and used in accordance with the instructions contained in this instruction guide.
- It must be used only for domestic purposes.
- It does not cover wear and tear, damage, misuse or consumable parts.
- Swan Products Ltd has limited liability for incidental or consequential loss or damage.
- This guarantee is valid in the UK and Eire Only.

BS PLUG

The wires in the mains lead are coloured in accordance with the following code:

BLUE	NEUTRAL
BROWN	LIVE
GREEN/YELLOW	EARTH

As the colours of the wire in the mains lead of this appliance may not correspond with the colour markings identifying the terminals on your plug, proceed as follows:

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured black. The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured red. The wire which is coloured GREEN/YELLOW must be connected to the terminal which is marked with the letter E or (earth symbol) and is coloured GREEN or GREEN/YELLOW.

WARNING: THIS APPLIANCE MUST BE EARTHED

DISPOSAL OF UNIT

Appliances bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic appliances like this separately. Please visit www.recycle-more.co.uk or www.recyclenow.co.uk for access to information about the recycling of electrical items. Please visit www.weeeireland.ie for access to information about the recycling of electrical items purchased in Ireland. The WEEE directive, introduced in August 2006, states that all electrical items must be recycled, rather than taken to landfill. Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.

SF17010N 220-240V~50-60Hz 120W
SF17020N 220-240V~50-60Hz 200W
SF17030N 220-240V~50-60Hz 320W

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